

Sea Cove Sauvignon Blanc

THE FACTS

COUNTRY: New Zealand

REGION: Marlborough

APPELLATION: Marlborough

CEPAGE: 100% Sauvignon Blanc

WINEMAKING: From certified sustainable vineyards of Lake Road with well drained alluvial soils (gravel, silt, and loess with pockets of clay) and a cool, sunny maritime climate which promotes intense aromatics and crisp acidity. Fruit is harvested in the cool early morning to preserve aromatics, gently pressed, and cold-settled before fermentation in stainless steel at low temperatures to retain freshness and varietal purity. A short period on fine lees enhances texture and complexity, with no oak influence to maintain the wine's vibrant, fruit-driven profile.

ALCOHOL BY VOLUME: 12.5%

THE STORY

Sea Cove is a collaboration with the Blampied family of Lake Road Winery, where the first vines were planted in 1975. Located at the eastern edge of New Zealand, these vineyards are among the first in the world to greet each day's sunlight. The abundant sun and coastal climate encourage early ripening, yielding wines with vibrant tropical fruit, lifted aromatics, and immediate appeal. For three generations, the Blampied family has combined deep expertise with a commitment to innovation and quality. The estate is certified sustainable through Sustainable Winegrowing New Zealand, both in the vineyard and the winery.

THE SELLING POINTS

SUSTAINABILITY: Certified Sustainable

